

**Orlando**

**7524 Dr Phillips Blvd, Orlando FL, 32819-5148**

**(407) 226-9796**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

**August, 2020**

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						<b>1</b> <b>Big &amp; Little Chef: Brunch</b> 10 a.m. (D) Aprons Staff  <b>Old English Comfort</b> 6:30 p.m. (D) Aprons Staff
<b>2</b>	<b>3</b> <b>Series--Private Class (5) 1/5</b> 7 a.m. (D) Aprons Staff  <b>Kitchen Fundamentals: Knife Skills</b> 6:30 p.m. (D)	<b>4</b> <b>Series--Private Class (5) 2/5</b> 7 a.m. (D) Aprons Staff  <b>At Season's Peak: Stonefruit</b> 6:30 p.m. (D) Aprons Staff	<b>5</b> <b>Series--Private Class (5) 3/5</b> 7 a.m. (D) Aprons Staff  <b>Focus on Fresh - Summer Produce</b> 6:30 p.m. (D)	<b>6</b> <b>Series--Private Class (5) 4/5</b> 7 a.m. (D) Aprons Staff  <b>Bluegrass Brunch</b> 6:30 p.m. (D) Aprons Staff	<b>7</b> <b>Series--Private Class (5) 5/5</b> 7 a.m. (D) Aprons Staff  <b>American Steakhouses</b> 6:30 p.m. (D) Aprons Staff	<b>8</b> <b>Chefs Table: Summertime Sous Vide Soirée</b> 6:30 p.m. (D) Aprons Staff
<b>9</b>	<b>10</b> <b>Couples Cooking: Seafood BBQ</b> 6:30 p.m. (D) Aprons Staff	<b>11</b> <b>Big &amp; Little Chef: Brunch</b> 6 p.m. (D) Aprons Staff	<b>12</b> <b>The Vegan Cajun</b> 6:30 p.m. (D) Aprons Staff	<b>13</b> <b>Heyday Desserts</b> 6:30 p.m. (D) Aprons Staff	<b>14</b> <b>Seafood Wine and Dine</b> 6:30 p.m. (D) Aprons Staff	<b>15</b> <b>At Season's Peak: Stonefruit</b> 10 a.m. (D) Aprons Staff  <b>Modern Southern BBQ</b> 6:30 p.m. (D) Aprons Staff
<b>16</b>	<b>17</b> <b>Kitchen Fundamentals: Mushroom</b> 6:30 p.m. (D) Aprons Staff	<b>18</b> <b>Bluegrass Brunch</b> 6:30 p.m. (D) Aprons Staff	<b>19</b> <b>Sushi 101</b> 6:30 p.m. (D) Aprons Staff	<b>20</b> <b>Raising the "Bar" Foods</b> 6:30 p.m. (D) Aprons Staff	<b>21</b> <b>Private Classes</b> 11:30 a.m. (D) Aprons Staff  <b>Food Heaven</b> 6:30 p.m. (D) Aprons Staff	<b>22</b> <b>Couples Cooking: Seafood BBQ</b> 6:30 p.m. (D) Aprons Staff
<b>23</b>	<b>24</b> <b>Private Classes</b> 8 a.m. (D) Aprons Staff  <b>Focus on Fresh - Summer Produce</b> 6:30 p.m. (D) Aprons Staff	<b>25</b> <b>Couples Cooking: Korean Seoul Food</b> 6:30 p.m. (D) Aprons Staff	<b>26</b> <b>At Season's Peak: Stonefruit</b> 6:30 p.m. (D) Aprons Staff	<b>27</b> <b>Kitchen Fundamentals: Knife Skills</b> 6:30 p.m. (D) Aprons Staff	<b>28</b> <b>VIP Food &amp; Wine Experience - Pacific Northwest</b> 6 p.m. (D) Aprons Staff  <b>Wine Country Pacific NW (2-</b>	<b>29</b> <b>Big &amp; Little Chef: Brunch</b> 10 a.m. (D) Aprons Staff  <b>American Steakhouses</b> 6:30 p.m. (D) Aprons Staff

30	31 Private Classes 8 a.m. (D) Aprons Staff					
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Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](https://publix.com/cookingschools) for the latest class updates.

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## August, 2020

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

### Kitchen Fundamentals: Knife Skills

**Description** - (D) Learn how to use your knives like a professional while creating a homemade gourmet meal.

**Menu** - Hearty Minestrone Seasonal Chopped Salad with Grilled Chicken and Avocado-Ranch Pan-Roasted Jumbo Shrimp with Sweet Corn Succotash Strawberry Trifle Parfait with Orange-Mascarpone Cream.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 3, 27, 6:30 p.m.

### Kitchen Fundamentals: Mushroom

**Description** - (D) Come to Aprons Cooking School tonight and learn all about how to cook with mushrooms, and what they add to different dishes.

**Menu** - Crab-Stuffed Baked Mushrooms Marinated Mushroom Salad Grilled Portobello Sliders Creamy Mushroom Soup

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 17, 6:30 p.m.

### Big & Little Chef: Brunch

**Description** - (D) Come and create wonderful early or late morning favorites.

**Menu** - Egg, Muffin, & Chicken Sausage Sandwich Peach & Raisin stuffed Crepes topped with Vanilla Cream Sauce Biscuits & Gravy Cheese Grits with Chicken Tenders

**Cost** - \$75.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 1, 29, 10 a.m.

**Date and Time** - Aug 11, 6 p.m.

### Seafood Wine and Dine

**Description** - (D) Tonight we celebrate two of our favorite things - delicious, fresh seafood dishes, and great wine to go with them.

**Menu** - Baked Clams with Bacon & Garlic paired with Riesling Jumbo Lump Crab Salad with Avocado Dressing & Pomelo Salsa paired with Sauvignon Blanc Miso-Glazed Fish with Sesame Noodles & Bok Choy paired with Pinot Noir Coconut-Almond Roulade paired with Prosecco

**Cost** - \$60.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 14, 6:30 p.m.

### Food Heaven

**Description** - (D) Tonight we'll pull out all the stops and whip up a culinary dream with not one, but all of these heavenly foods paired with some of our favorite wines.

**Menu** - Jumbo Lump Crab Gratin with Bacon & Gruyere Chilled Lobster Salad with Sweet Corn Succotash & Tarragon Dressing Porcini-Rubbed Beef Tenderloin with Port Wine Reduction & Roasted Root Vegetables Bittersweet Chocolate Tart with Candied Macadamia & Coconut-Orange Ganache

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 21, 6:30 p.m.

### VIP Food & Wine Experience - Pacific Northwest

**Description** - (D) A sumptuous tour of wine country delights, paired with 4 Pacific Northwest wines. Come sample 2 white and 2 red wines, each paired with a Chef-inspired creation. If these wines inspire your taste buds, please sign up for the Pacific Northwest (2-course) dinner that follows at 7 p.m. (a separate registration for \$25 is required for the 2-course dinner that follows)

**Menu** - Pacific NW Crab Croustades Beet Carpaccio with Crispy Prosciutto, Goat Cheese, & White Balsamic Reduction Duck Meatball & Romesco Sliders Double-Chocolate Raspberry Truffles

**Cost** - \$20.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 28, 6 p.m.

### Wine Country Pacific NW (2-course) Dinner

**Description** - (D) Join us after the wine tasting event and continue the exploration of Pacific NW wines. A tantalizing sample of Wine Country Decadence paired with Amazing Pacific Northwest Wines.

**Menu** - Chili-Glazed Pork Tenderloin with Bok Choy Spiced Noodles Pan Roasted Salmon with Mushroom & Leek Risotto

**Cost** - \$25.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 28, 7 p.m.

### Old English Comfort

**Description** - (D) Come and enjoy comfort foods from the other side of the pudding.

**Menu** - Cauliflower & Stilton Soup Fried Cod Sandwich with Curried Mushy Pea Spread & Chips with Gravy Grilled Lamb with Lingonberry Demi Sauce & Yorkshire Pudding Banoffee Pie

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 1, 6:30 p.m.

### Series--Private Class (5)

**Description** - (D) Aprons is proud to offer private, customized classes at affordable prices. Your event is sure to be a memorable experience, whether you prefer a Hands-On format, a Demonstration class, or a Party-Style event. We have numerous menu selections and themes to choose from, or you can create your own unique class tailored specifically to your special occasion. Prices range per person, depending on the class type selected, the day of the week, and the size of your group. For children's parties, the cost is as low as \$40 per child. Aprons private classes are a perfect fit for corporate team-building events, birthday parties, bridal showers, anniversaries, and any other special occasions. To speak with an Aprons representative and to schedule your own private class, call or visit your local Aprons Cooking School. Classes book quickly; don't delay!

**Menu** -

**Cost** - \$2,000.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 3, 4, 5, 6, 7, 7 a.m.

### At Season's Peak: Stonefruit

**Description** - (D) Use nature's summer bounty to bring your meals to life.

**Menu** - Chevre-Stuffed Roasted Peaches with Hot Honey Grilled Scallops & Nectarines Broiled Swordfish with Pluot-Zaatar Salsa Baked Cherry Clafoutis with Maple-Macerated Cherries

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 4, 26, 6:30 p.m.

**Date and Time** - Aug 15, 10 a.m.

### Focus on Fresh - Summer Produce

**Description** - (D) Learn to bring the best out of all the freshest produce summer has to offer.

**Menu** - Tomato Panzanella with Whipped Feta Njua with Crispy Calamari & Pickled Peppers Shrimp, Zucchini, & Sweet Corn Fritters with Chevre Green Goddess Fresh Peach Pie with Blueberry Ice Cream.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 5, 24, 6:30 p.m.

### Bluegrass Brunch

**Description** - (D) Take a trip to Kentucky horse country for some flavorful favorites.

**Menu** - Benedictine Spread with Cucumber & Red Onion Croute Hearty Burgoo Bowl with Fresh Herbs Kentucky Hot Brown Benedict Dark Chocolate Pecan Pie (Derby Pie)

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 6, 18, 6:30 p.m.

### American Steakhouses

**Description** - (D) The melting pot of the American culinary scene is wide spread with a large variety of cuisines. Dotting the landscape of this scene are truly iconic American Steakhouses. Learn about the regional specialties that some of these places have to offer.

**Menu** - Saylor's Old County Kitchen (Portland, OR) 1946 - Relish Tray Cattleman's Club Steakhouse (Pierre, SD) 1954 - Cowboy Bites, Sweet Corn, Bacon & Jalapeños Stuffed into Cream Cheese Sparks Steak House (NY, NY) 1966 - Beef Scaloppini with Mushrooms Abe & Louie's (Boston, MA) 1965 - Creamed Corn with Applewood Smoked Bacon The Ranch Steakhouse (Devil's Lake, ND) 1946 - Grilled Ribeye Steak with Truffle Compound Butter

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 7, 29, 6:30 p.m.

### Chefs Table: Summertime Sous Vide Soirée

**Description** - (D) These sous vide techniques will help you serve up delicious summertime favorites in half the time. Come taste the difference sous vide makes by sampling three dishes cooked the sous vide method and traditional style, and see which you prefer.

**Menu** - New England Style 'Sous Vide' Lobster Roll 'Sous Vide' Grilled Mint-Chimichurri Lamb Chop Lollipops 'Sous Vide' Potato French Fries

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 8, 6:30 p.m.

### Couples Cooking: Seafood BBQ

**Description** - (D) Summer is here and we'll show you how to light-up your grilling season with some serious seafood dishes.

**Menu** - Coriander Dusted Scallops with Sweet Corn Succotash Grilled Lobster Tails with Miso-Chive Butter Korean BBQ Salmon with Onion-Cucumber Salad Seasonal Fruit Cobbler

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 10, 22, 6:30 p.m.

### The Vegan Cajun

**Description** - (D) The veggie way to laissez les bons temps rouler! Pack your plate with veganized Cajun favorites.

**Menu** - Gumbo z'Herbes Pecan Dirty Rice Fried Pickle Po'Boy Chicken-fried Tofu with Maque Choux Bread Pudding with Coconut Praline Sauce

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 12, 6:30 p.m.

### Heyday Desserts

**Description** - (D) Remember those desserts you could only find at grandma's house? We're throwing back to a different culinary era and revisiting some classic American desserts.

**Menu** - Ice Box Cake Goopy Butter Cake German Chocolate Cake Lemon Chiffon Pie

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 13, 6:30 p.m.

### Modern Southern BBQ

**Description** - (D) Gather 'round the patio for a night of southern ingredients reimaged.

**Menu** - Cornmeal Crackers, Pickled Shrimp & Collards with Peanut Pesto Carolina BBQ Bao Buns with Bread & Butter Zucchini Pickles Roasted Yardbird with Sweet Corn Spoonbread, Charred Okra, & Curried Buttermilk Coconut Panna Cotta with Vanilla Mango & Caramelized Brioche

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 15, 6:30 p.m.

### Sushi 101

**Description** - (D) Discover sushi - without the raw fish. Learn the basics of making perfectly seasoned sushi rice, forming sushi rolls and nigiri, using all the classic sushi ingredients like nori, wasabi, sushi rice, and pickled ginger.

**Menu** - Classic Sushi Rice California Roll Philadelphia Inside-Out Roll Tempura Shrimp and Asparagus Roll with Toasted Sesame Seeds Spicy Crab Hand Roll; Smoked Salmon Nigiri.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 19, 6:30 p.m.

### Raising the "Bar" Foods

**Description** - (D) Sweet, Salty, Crunchy - Umami flavors we come to expect out of great bar foods. Let's take the bar food game to the next level.

**Menu** - Red-Chili Garlic Peanuts Porcini Brown Butter Popcorn BLT Deviled Eggs Pork Rind Nachos Chorizo Pigs in the Blanket with Sofrito-Truffle Mayo Avocado Scotch Egg

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 20, 6:30 p.m.

### Private Classes

**Description** - (D) Aprons is proud to offer private, customized classes at affordable prices. Your event is sure to be a memorable experience, whether you prefer a Hands-On format, a Demonstration class, or a Party-Style event. We have numerous menu selections and themes to choose from, or you can create your own unique class tailored specifically to your special occasion. Prices range from \$40 to \$80 per person, depending on the class type selected, the day of the week, and the size of your group. For children's parties, the cost is as low as \$40 per child. Aprons private classes are a perfect fit for corporate team-building events, birthday parties, bridal showers, anniversaries, and any other special occasions. To speak with an Aprons representative and to schedule your own private class, call or visit your local Aprons Cooking School. Classes book quickly; don't delay!

**Menu** -

**Cost** - \$17.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 21, 11:30 a.m.

**Date and Time** - Aug 24, 31, 8 a.m.

### Couples Cooking: Korean Seoul Food

**Description** - (D) The Korean culture is quite unique and food is much more than something to fill the belly. Join us for this class as

we explore this fascinating cuisine and put our own stamp on some classics.

**Menu** - Crispy, Double-Fried Chicken Wings Corn Cheese Budae-Jjigae (Spicy Sausage Stew) Apple-Cinnamon Hotteok (Doughnuts)

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 25, 6:30 p.m.

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